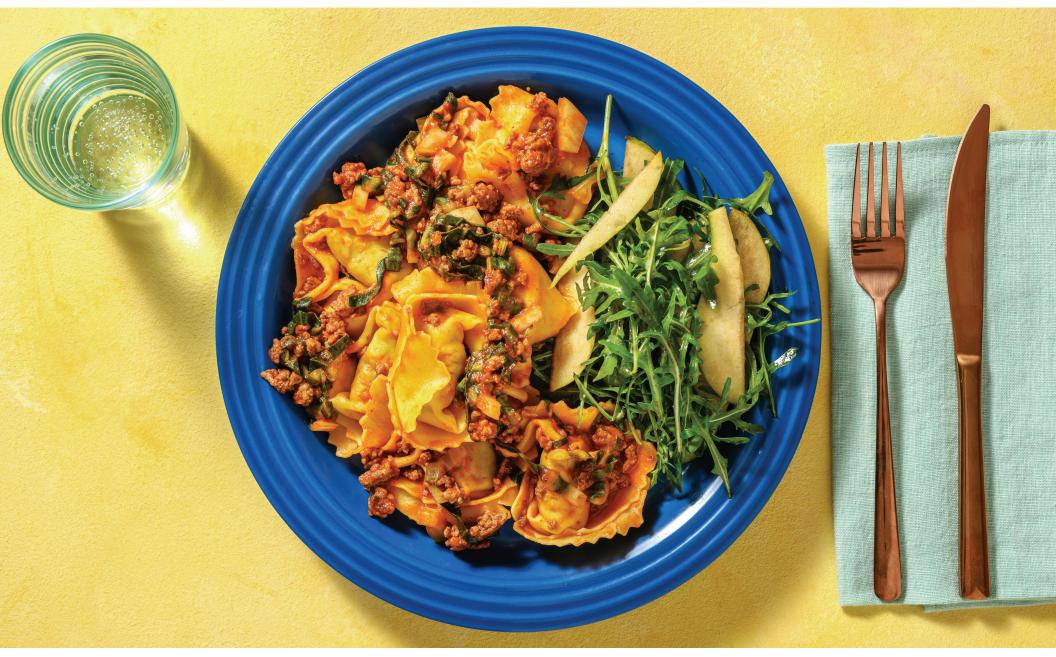


Beef Ragu Tortellini with Rocket-Pear Salad FRESH & FAST Box to plate: 15 mins





Get ready

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You'll need

(along with the basics)



1. Sizzle



Italian Herbs



Garlic Paste



Tomato Paste

Beef Mince



Silverbeet



Tomato Sugo

2. Boil



Spinach & Ricotta Tortellini

3. Toss





Rocket Leaves



Dressing

From the pantry





Saucepan

Olive Oil

From the cool pouch

	2P	4P
Beef Mince	1 small pkt	1 medium pkt
Garlic Paste	1 pkt	2 pkts
Spinach & Ricotta Tortellini	1 pkt	2 pkts

- Boil the kettle
- Heat **olive oil** in a frying pan over high heat
- Cook **beef**, breaking up with a spoon, until browned, 3-4 mins
- Stir in Italian herbs, garlic paste and tomato paste
- Chop **silverbeet** and stir through until wilted, 1-2 mins
- Stir in tomato sugo. Remove from heat

- Pour **boiling water** into a saucepan over high heat
- Bring to boil, add tortellini and cook until 'al dente', 3 mins
- Using a slotted spoon, transfer tortellini to frying pan and add a dash of pasta water
- Toss to combine and season

- Slice pear
- In a bowl, combine **pear**, **rocket** and dressing (1/2 tub for 2P / 1 tub for 4P)
- · Toss and season to taste
- · Serve tortellini with salad

Allergens

Always read product labels for the most up-to-date allergen information. Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.





